

G.D.VAJRA

BAROLO

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO 2025

“ This wine is our quest for the innocence of Nebbiolo, its purest expression. ”

Giuseppe Vaira

DESCRIPTION: Varietal truth, purity of aromatics and depth are the elements we long for in our Langhe DOC Nebbiolo. The fruit is hand-picked in the early hours of the day to preserve its freshness. A long, gentle maceration retains the wine's lift and energy, while delicately weaving in layers of aromatic complexity that unfold with grace over time.

VARIETY: 100% Nebbiolo.

VINEYARD AND TERROIR: Young vineyards grow across both Tortonian and Serravallian valleys, on calcareous soils between 280 and 550 meters above sea level. These sites enjoy bright exposures and a natural ventilation that favors the elegance and lift typical of Nebbiolo.

GROWING: In 1971, Aldo Vaira, then still a university student, was among the earliest to embrace organic farming in Piemonte. For more than five decades, our vineyards have been nurtured through permanent grass cover and spontaneous vegetation, preserving soil structure, enhancing microbial life, and fostering natural balance. These practices also encourage deeper root systems and ensure good water retention and soil oxygenation, allowing the vines to explore the subsoil and build natural resilience. The estate is certified organic and Equalitas sustainable. With an extraordinary level of manual work per hectare, farming at Vajra remains a labor of love, guided by observation, humility, and daily presence in the vines. Continuous research supports the vitality of our soils and the biodiversity of flora and fauna, extending beyond the vineyards into surrounding fields and woodlands, with the purpose of strengthening the resilience of the entire ecosystem.

VINTAGE: The 2025 vintage was marked by very low yields, yet extraordinary fruit quality. After an only moderately cold January, spring arrived early, announced by primroses, almond and apricot blossoms and an early Nebbiolo budbreak. Abundant rains demanded careful vineyard protection, but also built up valuable water reserves for a very warm June. Several hail events naturally reduced the crop. Harvest began on August 19th, unfolding under bright days and wide diurnal shifts, preserving freshness and precision. A small vintage in terms of quantity, yet one of radiant fruit and rare beauty.

HARVEST AND WINEMAKING: Fruit for the 2025 Langhe DOC Nebbiolo was harvested between September 12th and October 2nd, in a late and extended harvest. Moderate temperatures allowed for a compelling aromatic ripening while preserving balanced alcohol levels. Fermentation lasted up to 20 - 25 days and was followed by spontaneous malolactic fermentation.

AGING: Our 2025 Langhe DOC Nebbiolo aged for approximately 4 months in stainless steel tanks prior to bottling on March 16th, 2026.

TASTING NOTES: The 2025 Langhe DOC Nebbiolo shows a lively garnet hue. The nose opens with vibrant notes of wild strawberry, red cherry, raspberry, and hints of goji berry, intertwined with delicate floral and subtle spice nuances that add depth and complexity. On the palate, the wine is crunchy and vibrant, with juicy red fruits seamlessly integrated into a well-defined tannic framework, leading to a lingering, perfumed, floral and very gourmand finish.

FORMAT: 0,75L, 0,375L and 1,5L.



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